

# starters

- LOBSTER & LANGOSTINO PIZZA** 12.99  
Blend of Maine, langostino and Norway lobster, mozzarella, fresh tomatoes and sweet basil.
- PARROT ISLE JUMBO COCONUT SHRIMP** 9.99  
Served with our signature piña colada sauce.
- SIGNATURE JUMBO SHRIMP COCKTAIL** 9.99  
Served with cocktail sauce.
- SEAFOOD-STUFFED MUSHROOMS** 9.99  
Signature seafood stuffing and Monterey Jack.
- HAND-BREADED CALAMARI** 11.49  
Topped with banana peppers. Served with marinara.
- LANGOSTINO LOBSTER-ARTICHOKE-AND-SEAFOOD DIP** 10.99  
Langostino and Norway lobster with spinach in a three-cheese blend. Served with tortilla chips and pico de gallo.
- MOZZARELLA CHEESESTICKS** 7.99  
Served with marinara.
- WHITE WINE & ROASTED-GARLIC MUSSELS** 11.99  
Sautéed with tomato and green onions. Served with grilled artisan bread.

Bar Harbor  
lobster bake



- NEW» BACON-WRAPPED JUMBO SEA SCALLOPS** 9.99  
Jumbo sea scallops wrapped in crispy bacon.
- CRAB-STUFFED SHRIMP RANGOON** 9.99  
Served with sweet chili sauce.
- NEW» JUMBO LUMP CRAB CAKES** 11.99  
Housemade with jumbo lump crabmeat and a brioche crumb. Pan-seared and served with remoulade.

## soups

- LOBSTER BISQUE**  
Cup 6.49 • Bowl 7.49
- NEW ENGLAND CLAM CHOWDER**  
Cup 4.99 • Bowl 5.99

# bowls & burgers

- CLASSIC CAESAR SALAD** 9.99  
» Grilled Shrimp +3.00  
» Grilled Chicken +2.00  
» Atlantic Salmon\* +4.50
- NEW» SESAME-SOY SALMON\*** 14.99  
Grilled Atlantic salmon, crispy Brussels sprouts, quinoa rice, edamame, mixed greens and crispy onions with a soy-ginger drizzle.
- NEW» WAGYU BACON CHEESEBURGER\*** 11.99  
A ½ lb. grilled Wagyu patty, bacon, aged white Cheddar, lettuce and tomato on a toasted brioche bun. Served with choice of side.

# classics

Served with choice of two sides (except for Fish & Chips).

- PARROT ISLE JUMBO COCONUT SHRIMP** 15.99  
Served with our signature piña colada sauce.  
» Add six more for 4.99.
- SALMON\* NEW ORLEANS**  
Blackened Atlantic salmon topped with shrimp tossed in a Cajun butter sauce, with tomato-cilantro relish. Half 19.99 • Full 24.99
- NASHVILLE HOT SHRIMP** 13.99  
Crispy shrimp dusted with spicy seasoning and drizzled with honey.
- WILD-CAUGHT DUNGENESS CRAB LEGS** 22.99  
Served with melted butter.
- FISH & CHIPS** 13.99  
Hand-battered, wild-caught cod served with fries, coleslaw and tartar sauce.
- WALT’S FAVORITE SHRIMP** 15.99  
Hand-breaded, butterflied and lightly fried. Served with cocktail sauce.  
» Add six more for 3.99.
- SIMPLY GRILLED FAVORITES**  
» Atlantic Salmon\* 20.99  
» Garlic Shrimp Skewers 16.99  
» Rainbow Trout 18.29
- STEAKS**  
Grilled and seasoned with peppercorn.  
» 7 oz. Sirloin\* 15.99  
» 12 oz. NY Strip\* 23.99  
» 6 oz. Filet Mignon\* 23.99

## SIDES

- GREEN BEANS COLESLAW**
- SIDE CAESAR SALAD**
- SEA-SALTED FRIES**
- QUINOA RICE**
- BAKED POTATO**  
With butter and sour cream.  
» Load it with butter, sour cream, bacon, cheddar and green onions +0.99.
- MASHED POTATOES**  
» Add langostino and Norway lobster +3.99
- NEW» CRISPY BRUSSELS SPROUTS** +1.99

## PERFECT PAIRINGS

ADD TO ANY MEAL

- MAINE LOBSTER TAIL** 11.49
- NEW» BACON-WRAPPED JUMBO SEA SCALLOPS** 7.99
- NEW» JUMBO LUMP CRAB CAKE** 6.99

# pastas

- GARLIC LINGUINI ALFREDO**  
» Shrimp 16.99  
» Cajun Chicken 15.99  
» Crab 19.99
- LOBSTER LINGUINI** 26.49  
Maine lobster meat tossed with tomatoes and linguini in a creamy lobster sauce.



## CREATE your OWN

Choose two for 19.99 • Choose three for 23.99  
Served with choice of two sides.

- PARROT ISLE JUMBO COCONUT SHRIMP**
- GARLIC SHRIMP SCAMPI**
- POPCORN SHRIMP**
- NASHVILLE HOT SHRIMP WITH HONEY**
- NEW» JUMBO LUMP CRAB CAKES** +3.99
- ATLANTIC SALMON\*** +1.99
- WALT’S FAVORITE SHRIMP**
- GOLDEN-FRIED WHITEFISH**
- CLAM STRIPS**
- BAY SCALLOPS**  
golden-fried or oven-broiled
- NEW» BACON-WRAPPED JUMBO SEA SCALLOPS** +3.99

# feasts

Served with choice of two sides (except for Bar Harbor Lobster Bake).

- LOBSTER LOVER’S DREAM®** 37.99  
A roasted rock lobster tail, butter-poached Maine lobster tail and lobster-and-shrimp linguini in a creamy lobster sauce.
- SEASIDE SHRIMP TRIO** 19.99  
Walt’s Favorite Shrimp, garlic shrimp scampi and creamy shrimp linguini Alfredo.
- BAR HARBOR LOBSTER BAKE** 29.49  
Petite Maine lobster tails, split and roasted, with shrimp, bay scallops, mussels and fresh tomatoes. Served over linguini in a garlic and white wine broth.
- ULTIMATE FEAST®** 31.99  
Tender Maine lobster tail, North American snow crab legs, garlic shrimp scampi and Walt’s Favorite Shrimp.
- ADMIRAL’S FEAST** 19.99  
Walt’s Favorite Shrimp, wild-caught whitefish, clam strips and bay scallops, all fried to a golden-brown.
- LOBSTER, SHRIMP & SALMON\*** 29.99  
Tender Maine lobster tail, grilled jumbo shrimp skewer and Atlantic salmon, drizzled with brown butter.

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Due to supply disruptions, item availability and recipes may vary. Thank you for understanding.



# daily deals

## ULTIMATE ENDLESS SHRIMP® MONDAY

Mix and match from the options below.  
Served with choice of side. 17.99

**GARLIC SHRIMP SCAMPI**

**GRILLED SHRIMP SKEWER**

**PARROT ISLE JUMBO COCONUT SHRIMP**

**WALT’S FAVORITE SHRIMP**

## TWO FOR TUESDAY

Get two Lobster, Shrimp & Salmon\*  
entrées for 49.99.

Each served with choice of two sides.

## STEAK-AND-LOBSTER WEDNESDAY

A Maine lobster tail paired with a  
peppercorn-seasoned 7 oz. sirloin\* for 19.99.  
Served with choice of two sides.

## THROWBACK THURSDAY

Get Walt’s Favorite Shrimp and a  
fountain beverage or iced tea for 12.99.  
Served with choice of two sides.

## FISH FRY FRIDAY

Hand-battered, wild-caught cod served with fries,  
coleslaw and tartar sauce. 11.99

## LUNCH SPECIALS

Salmon, Rainbow Trout and pasta entrées are \$2 less every day until 3 pm.  
Ask your server about our other lunch favorites.

MY  
RED LOBSTER  
REWARDS™

Earn **FREE REWARDS**† Join on our tabletop  
device or use QR code to download our App.

†Subject to My Red Lobster Rewards™ terms and privacy notice at [www.redlobster.com/terms-conditions](http://www.redlobster.com/terms-conditions).



# beverages

## COCKTAILS

### BAHAMA MAMA

Captain Morgan Original  
Spiced Rum blended  
with tropical fruit  
flavors and Bacardi  
Black rum.

### SUNSET PASSION COLADA

Malibu rum piña colada  
with strawberry, raspberry  
or peach topper.

### TROPIC TREASURE

Martell VSSD cognac,  
Malibu coconut rum, piña  
colada mix and a tropical  
juice blend.

### MARGARITAS

Sauza Gold tequila  
margarita – classic,  
strawberry, raspberry  
or peach.

### TOP-SHELF LONG ISLAND ICED TEA

Absolut, Tanqueray, Bacardi  
and Patrón Citrónge.

## NON-ALCOHOLIC

Enjoy complimentary refills on sodas, coffee and teas.

### HAND-CRAFTED BEVERAGES 3.69

Classic Lemonade,  
Strawberry Lemonade,  
Watermelon-Lime Refresca

### FOUNTAIN BEVERAGES 2.89

Pepsi®, Diet Pepsi®,  
Sierra Mist®, Dr. Pepper®,  
Mtn DEW®, Fruit Punch

### STUBBORN® CRAFT SODAS 2.89

Classic Root Beer,  
Agave Vanilla Cream Soda

### FRUIT SMOOTHIES 5.29

### BERRY MANGORITA

1800 Silver tequila, triple  
sec, mango and strawberry.

### GRAND PATRÓN MARGARITA

Patrón Silver tequila, Patrón  
Citrónge and a sidecar of  
Grand Marnier.

### TITO’S® STRAWBERRY LEMONADE

Tito’s® Handmade Vodka  
with strawberry lemonade.

### MOJITO

Bacardi Superior rum  
with fresh lime juice,  
mint and sugar.

### SANGRIAS

» **Tropical White**  
Barefoot Moscato,  
pineapple and mango  
juices, and lemon-lime  
soda.

» **Triple Berry**

Red wine, berry juices  
and fruit.

### BOSTON ICED TEAS 3.39

Peach, Raspberry, Cranberry

### ICED TEA 2.89

### COFFEE 2.65

### ORGANIC HOT TEAS 2.49

### PERRIER SPARKLING WATER 2.99

## BEER

### BOTTLED

Budweiser	Michelob ULTRA®	Lagunitas IPA
Coors Light	Heineken	Fat Tire Amber Ale
Miller Lite	Modelo Especial	Corona Extra

### DRAFT – 14 OR 20 OZ.

Bud Light	Blue Moon Belgian White
Stella Artois	Sam Adams Boston Lager

Availability may vary.

## WINE

WHITE	6 OZ.	9 OZ.	BOTTLE
-------	-------	-------	--------

Riesling <i>Chateau Ste. Michelle, Washington</i>	7.99	10.49	29.00
--	------	-------	-------

Moscato <i>Barefoot, California</i>	6.99	9.49	27.00
--	------	------	-------

Pinot Grigio <i>Ecco Domani, Italy</i>	8.49	10.99	33.00
---	------	-------	-------

Sauvignon Blanc <i>Matua, New Zealand</i>	8.49	10.99	28.00
--	------	-------	-------

Chardonnay <i>Kendall-Jackson Vintner’s Reserve, California</i>	9.79	12.29	36.00
--	------	-------	-------

### BLUSH

Rosé <i>AVA Grace, California</i>	8.49	10.99	28.00
--------------------------------------	------	-------	-------

### RED

Pinot Noir <i>Mark West, California</i>	8.79	11.29	34.00
--	------	-------	-------

Cabernet Sauvignon <i>Josh Cellars, California</i>	9.79	12.29	36.00
---	------	-------	-------

Selections vary by restaurant.  
Ask your server for additional selections.

## DESSERTS

### VANILLA BEAN CHEESECAKE 7.99

With a vanilla cookie crust and  
vanilla bean whipped cream.

### KEY LIME PIE 7.49

Sweet and tart key lime custard  
with a graham cracker crust.

### CHOCOLATE WAVE 7.99

Warm chocolate cake with vanilla  
ice cream.

### BROWNIE OVERBOARD™ 8.49

Topped with vanilla ice cream, caramel  
and fudge.

triple berry &  
tropical white  
sangrias

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.